Approved For Release 2008/01/11 : CIA-RDP85B01152R000600750020-0

75-5

DD/A Registry

83-1095 Date 4-28-83

ROUTING AND TRANSMITTAL SLIP

TO: (Name, office symbol, room number, building, Agency/Post)	Initials	Date
1. C/DDA		25 APR 1983
2. ADDA		26 APR 1983
3. DDA		27 APR 1983
4. C/LSD FOR INFO		
5.		

Action	File	Note and Return
Approval	For Clearance	Per Conversation
As Requested	For Correction	Prepare Reply
Circulate	For Your Information	See Me
Comment	Investigate	Signature
Coordination	Justify	

REMARKS

Mr. Fitzwater

This is the duty fryer recommended for the Executive dining room. We can not afford this out of the EDO fund but I'm certain I can find money in the LSD budget. May I have your approval to use my funds.

approved

27 APR 1983

DO NOT use this form as a RECORD of approvals, concurrences, disposals, clearances, and similar actions

FROM: (Name, org. symbol, Agency/Post)

C/LSD

Room No.—Bldg. 3E-4 Hq

Phone No.

5041-102

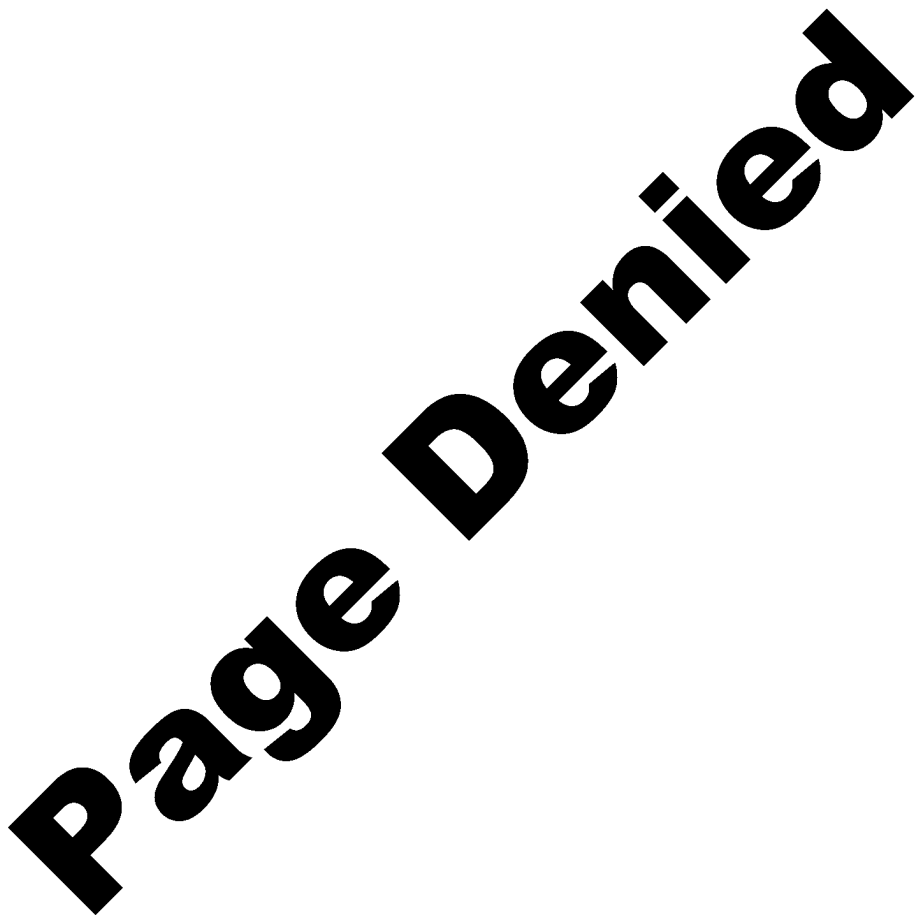
OPTIONAL FORM 41 (Rev. 7-76)
Prescribed by GSA
FPMR (41 CFR) 101-11.206

☆ GPO : 1981 O - 361-529 (148)

STAT

Approved For Release 2008/01/11 : CIA-RDP85B01152R000600750020-0

STAT
Approved For Release 2008/01/11 : CIA-RDP85B01152R000600750020-0



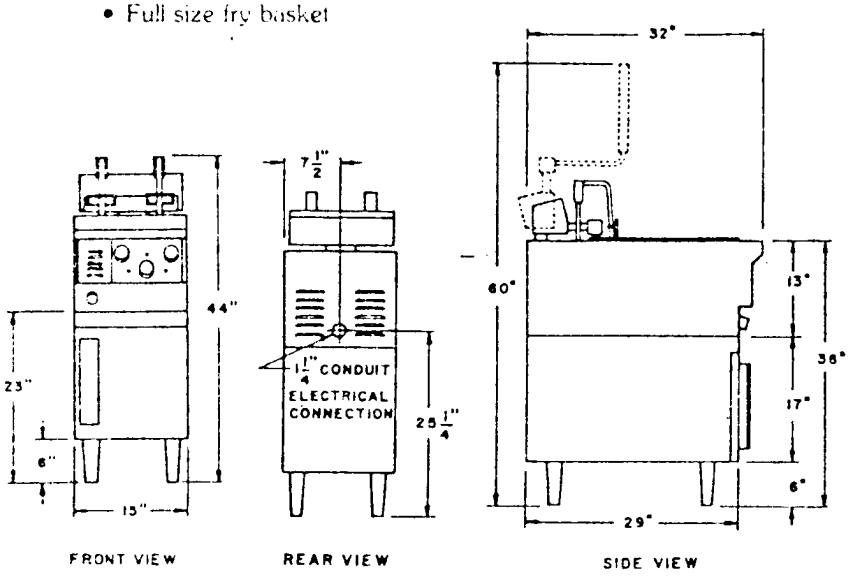
Approved For Release 2008/01/11 : CIA-RDP85B01152R000600750020-0

Approved For Release 2008/01/11 : CIA-RDP85B01152R000600750020-0

Floor Models F-40 & F-40L

Accessories Available:
- 6 inch stainless steel legs
- Quick disconnect drain pipe
- Full size fry basket

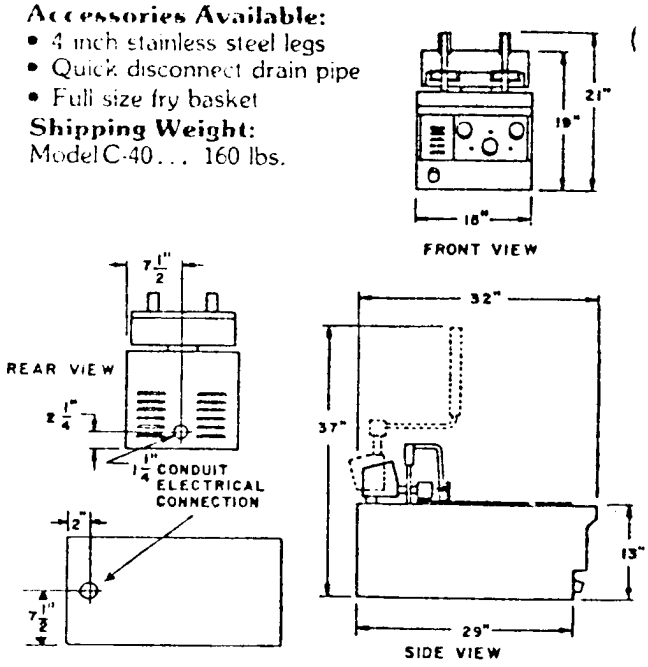
Shipping Weight:
Model F-40 . . . . . 215 lbs.



Counter Models C-40 & C-40L

Accessories Available:
- 4 inch stainless steel legs
- Quick disconnect drain pipe
- Full size fry basket

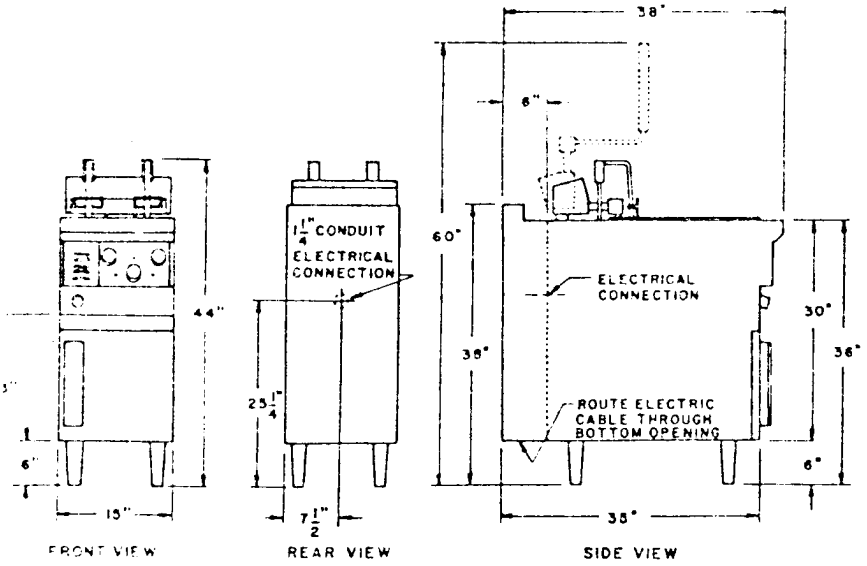
Shipping Weight:
Model C-40 . . . 160 lbs.



Range Match Models R-40 & R-40L

Accessories Available:
- 6 inch stainless steel legs
- Quick disconnect drain pipe
- Full size fry basket

Shipping Weight:
Model R-40 . . . 225 lbs.



SUGGESTED FRYING CHART

This time and temperature chart is suggested as a guide only.

PRODUCT	Oil Temperature	Maximum Per Load	Time Per Load	Production per hour
FRENCH FRIED POTATOES				
1/4" Cut, Frozen Blanched	360°	6½ lbs.	4 to 5 min.	85 lbs.
1/4" Cut, Refrigerated Blanched	360°	6½ lbs.	3 to 4 min.	100 lbs.
3/8" Cut, Frozen Blanched	360°	6½ lbs.	4 to 5 min.	85 lbs.
FISH, FROZEN BREADED 2 oz. pieces 5"x½"x3/8"	360°	6½ lbs.	3½ to 4½ min.	105 lbs.
CHICKEN, BREADED 2 lbs. Chickens cut into 6 pieces	360°	6½ lbs.	11 to 12 min.	38 lbs.
ONION RINGS, BREADED	360°	5 lbs.	2½ to 3½ min.	85 lbs.

ELECTRICAL DATA—ALL MODELS

Specifications subject to change without notice

THREE PHASE LOADING			TOTAL KW CONN	NOMINAL AMPS PER LINE							
				THREE PHASE						SINGLE PHASE	
KW PER PHASE				208 VOLT			240 VOLT			480 VOLT	208V	240V
L2	L2-L3	L3-L1		L1	L2	L3	L1	L2	L3			
5	5.5	5.5	16.5	45.8	45.8	45.8	39.7	39.7	39.7	NOT AVAILABLE	79.3	68.8

NOTE: For "Power Interrupt" connection see wiring diagram attached to unit. This simple connection is extremely easy and neither terminates the Lang warranty nor is chargeable to Lang as warranty service.

WHEN ORDERING SPECIFY VOLTAGE AND PHASE

LANG MANUFACTURING COMPANY 6650 WILLOWS ROAD, REDMOND, WASH. 98052 PHONE 206/885-4045

Approved For Release 2008/01/11 : CIA-RDP85B01152R000600750020-0